

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Currently Amended) A method for supplementing the diet of a subject with diabetes mellitus comprising administering to the subject ~~medium-chain triglycerides or a~~ composition comprising medium-chain triglycerides in an amount sufficient to regulate and normalize fat metabolism in the subject, wherein the composition contains a fat phase which comprises:

- (a) 10 to 30% medium-chain triglycerides;
- (b) at least one monounsaturated fatty acid;
- (c) linoleic acid;
- (d) α -linolenic acid; and
- (e) **0.5 to 2%** eicosapentaen acid and/or docosahexaen acid as multiple unsaturated triglycerides.

2. (Canceled)

3. (Previously Presented) The method according to claim 1, wherein the monounsaturated fatty acid is oleic acid.

4. (Previously Presented) The method according to claim 3, wherein the composition comprises 20 to 60% oleic acid as monounsaturated triglyceride.

5. (Previously Presented) The method according to claim 1, wherein the composition comprises 10 to 35% linoleic acid as double-unsaturated triglyceride.

6. (Previously Presented) The method according to claim 1, wherein the composition comprises 3 to 10% α -linolenic acid as triple-unsaturated triglyceride.

7.-8. (Canceled)

9. (Original) The method according to claim 1, wherein the composition further comprises saturated long-chain triglycerides of 6% at the most.

10. (Previously Presented) The method according to claim 1, wherein the fat phase of the composition comprises:

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|---|---------------|
| (a) medium-chain triglycerides | 10 to 30%; |
| (b) saturated long-chain triglycerides | 0.5 to 6%; |
| (c) oleic acid | 20 to 60%; |
| (d) linoleic acid | 10 to 35%; |
| (e) alpha-linolenic acid | 3 to 10%; and |
| (f) eicosapentaen acid and/or docosahexaen acid | 0.5 to 2%. |

11. (Previously Presented) The method according to claim 1, wherein the fat phase of the composition further comprises as emulsifiers, mono- and diglycerides of edible fatty acids, fat-soluble vitamins, β -carotene, and butter flavourings.

12. (Previously Presented) The method according to claim 11, wherein the fat-soluble vitamins are vitamins A, D, E and/or vitamin C in the form of ascorbyl palmitate.

13. (Original) The method according to claim 12, wherein the fat phase of the composition comprises 0.0002 to 0.002 g retinyl palmitate and/or 1 to 5 μ g (40-200 I. U.) vitamin D3 and/or 0.02 to 0.2 g natural vitamin E in the form of RRR- α -tocopheryl acetate and/or 0.06 to 0.6 g ascorbyl palmitate.

14. (Previously Presented) The method according to claim 1, wherein (a) the fat phase of the composition comprises 80% and an aqueous phase is 20% or (b) the fat phase of the composition is about 60 to 65% and an aqueous phase is 35 to 40%.

15. (Original) The method according to claim 14, wherein the aqueous phase comprises the vitamins B6, B12 and/or folic acid.
16. (Original) The method according to claim 15, wherein the aqueous phase further comprises the vitamins C, B1, B2 and/or niacin.
17. (Previously Presented) The method according to claim 16, wherein the composition comprises 0.01 to 0.25 g vitamin C and/or 0.0005 to 0.005 g vitamin B1 and/or 0.0006 mg to 0.006 g vitamin B2 and/or 0.0007 to 0.007 g vitamin B6 and/or 0.0015 to 0.015 mg vitamin B12 and/or 0.007 to 0.070 g niacin and/or 0.0002 to 0.002 g folic acid.
18. (Original) The method according to claim 14, wherein the aqueous phase of the composition contains zinc, chrome and/or manganese.
19. (Original) The method according to claim 18, wherein the composition per 100 g comprises 0.00225 to 0.015 g zinc and/or 0.03 mg to 0.1 mg chrome and/or 0.002 to 0.005 g manganese.
20. (Previously Presented) The method according to claim 1, wherein the fat phase of the composition further comprises citric acid.
21. (New) The method according to claim 1, wherein the eicosapentaen acid and/or docosahexaen acid are from refined fish oil concentrate.
22. (New) The method according to claim 21, wherein the fat phase is melted and the refined fish oil concentrate is added to the fat phase immediately before homogenization with the aqueous phase.